

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

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GSO 1404 (2010) (English): Jelly Candy (Draft Standard)



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هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

DS 1404 / 2010
الحلوى الهلامية (الجيلية)
JELLY CANDY

Prepared By

GSO Technical Committee 05 for standards of food and agriculture products

This document is a draft GSO Standard circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a GSO Standard until approved by GSO Board Of Directors.

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

technical committee for GSO through the technical program of committee TC No. 5 "Gulf standards of food and agriculture products" has updated the GSO Standard No. 1404/2002 "Jelly Candy". The Draft Standard has been prepared by Sultanate of Oman.

This standard has been approved as a Gulf Technical Regulation by GSO Board of Directors in its meeting No. (), held on / / H , / / G. The approved standard will replace and supersede the GSO standard No. 1404/2002.

JELLY CANDY

1. SCOPE AND FIELD OF APPLICATION

This standard is concerned with jelly candy.

2. COMPLEMENTARY REFERENCES

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| 2.1 | GSO 9/1995 "Labeling of Prepackaged Foods". |
| 2.2 | GSO 21/1984 "Hygienic Regulation for Food Plants and their Personnel". |
| 2.3 | GSO 839/1998 "General Regulations for Food Containers". |
| 2.4 | GSO 150/1993 "Expiration Periods for Food Products Part 1". |
| 2.5 | GSO 23/1998 "Coloring Matter used in Food Stuffs". |
| 2.6 | GSO 707/1994 "Flavours Permitted for use in Food Stuffs". |
| 2.7 | GSO 263/1994 "Hard Candy". |
| 2.8 | GSO 1320/2002 "Soft Candy". |
| 2.9 | GSO 1404/2002 " Jelly Candy" |
| 2.10 | GSO 16/1984 "Physical And Chemical Methods for Testing Edible Oils and Fats". |
| 2.11 | GSO 193/2000 "Methods of Test for Wheat Flour". |
| 2.12 | GSO 20/1984 "Methods of Test for the Determination of Contaminating Metallic Elements in Food Stuffs". |
| 2.13 | GSO 1341/1998 "Physical and Chemical Methods of Testing for Sugar". |
| 2.14 | GSO ISO 2448 : 1994 "Fruit and Vegetable - Determination of Ethanol". |
| 2.15 | GSO 22/1984 "Methods of Test for Coloring Matters Used in Food Stuffs". |
| 2.16 | GSO 262/1994 "Methods of Test for Hard Candy". |
| 2.17 | GSO Standard ON "Methods of Test for Halawa Teheniah Prepared from Sucrose (El halawa El Shamiah)". |
| 2.18 | Codex standard of food additives which adopted by GSO |
| 2.19 | GSO ISO 6579 : 1994 "Microbiology - General Guidance on Methods for the Detection of Salmonella". |
| 2.20 | GSO ISO 4833 : 1994 "Microbiology - General Guidance for Enumeration of Micro-organisms - Colony Count Technique at 30 o C". |
| 2.21 | GSO ISO 7954 : 1997 "Microbiology - General Guidance for Enumeration of Yeast and Moulds - Colony Count Technique at 25 o C". |
| 2.22 | GSO ISO 4831 : 1994 "Microbiology - General Guidance for Enumeration of coliforms bacteria". |
| 2.23 | GSO Standard ON "Determination of Pork Fat in Food Stuffs". |
| 2.24 | GSO Standard ON "Food Packages - Part 2: Plastic Packages - General Requirements". |

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3. DEFINITIONS

Alimentary products prepared from nutritive sweeteners (such as sucrose and glucose) with gelatin or pectin or agar or starch flavouring and coloring materials.

4 . REQUIREMENTS

The following requirements shall be met in Jelly Candy.

4.1 It shall be free from pork products and its derivatives.

4.2 It shall be free from Ethyl Alcohol (Ethanol).

4.3 It shall be free of foreign matters.

4.4 It shall be free from insects and their fragments.

4.5 It shall be free of rancidity and off-odors.

4.6 All materials used shall comply with relevant GSO standards for each material.

4.7 Healthy Requirements

4.7.1 Only the food additives in the international codex standard mention in item 4.17 is allowed to used according to food category 05.2 and food category 05.2.2 with the limits mention and the additives in table 3 of good manufacturing products

4.7.2 The production shall be comply with good manufacturing practices according to GSO Standard mentioned in 2.2.

4.8 It shall have a distinctive taste and odor.

4.9 It shall be free from artificial sweeteners.

4.10 It shall be free from Salmonella and Coliform bacteria.

4.11 Number of Yeasts and Moulds shall not exceed 100/g.

4.12 Total count of bacteria shall not exceed 5000 microbe/g.

4.13 Contaminating metallic element content shall not exceed the following:-

Arsenic : 0.5 PPM

Copper : 2.5 PPM

Zinc : 2.5 PPM

Lead : 1.0 PPM

- 4.14 It shall have a suitable color, proper texture, uniform shape without being melted or attached with itself or with outer wrap.
- 4.15 Optional ingredients (colors and flavours permitted).
- 4.16 Moisture content shall be between 22 % - 30 %.
- 4.17 Total Sucrose content shall not be less than 60 % in final product and glucose shall not exceed 20 % of total sugars.
- 4.18 It shall be free of filling matters.

5. SAMPLING

- 5.1 Samples shall be taken according to GSO standard mentioned in item (2.7).

6. METHODS OF TEST

Test shall be carried out on the representative sample taken according to item 5 to determine its compliance with all testing methods.

6.1 Sensory evaluation

Shall be evaluated according to GSO standard mentioned in item (2.15).

6.2 Detection of rancidity

Shall be carried out according to GSO standard mentioned in item (2.9).

6.3 Detection of colouring matters

Shall be carried out according to GSO standard mentioned in item (2.14).

6.4 Determination of contaminating elements

Shall be carried out according to GSO standard mentioned in item (2.11).

6.5 Detection of foreign matters

Shall be carried out according to GSO standard mentioned in item (2.15).

6.6 Detection of insects and their fragments

Shall be carried out according to GSO standard mentioned in item (2.10).

6.7 Detection of artificial sweeteners

Shall be carried out according to GSO standard mentioned in item (2.16).

6.8 Determination of moisture

Shall be carried out according to GSO standard mentioned in item (2.12).

6.9 Determination of sugars

Shall be carried out according to GSO standard mentioned in item (2.12).

6.10 Detection of ethanol

Shall be carried out according to GSO standard mentioned in item (2.13).

6.11 Detection of lard and lard products

Shall be carried out according to GSO standard mentioned in item (2.21).

6.12 Detection of salmonella

Shall be carried out according to GSO standard mentioned in item (2.17).

6.13 Detection of yeasts and moulds

Shall be carried out according to GSO standard mentioned in item (2.19).

6.14 Determination of total count bacteria

Shall be carried out according to GSO standard mentioned in item (2.18).

6.15 Determination of coliform bacteria

Shall be carried out according to GSO standard mentioned in item (2.20).

7 PACKAGING, TRANSPORTATION AND STORAGE**7.1 Packaging**

Without prejudice to provision of GSO Standard mentioned in item (2.3) and item (2.24).

The product shall be packed in clean, hygienic, suitable, sound, moisture proof

and well sealed containers that have no effects on product properties.

7.2 Transportation

It shall be carried out in such a way as to protect the product from mechanical damage and contamination.

7.3 Storage

The product shall be stored under hygienic conditions in well ventilated stores and at a safe distance from sources of heat, moisture and contamination.

8. LABELLING

Without prejudice to provisions of GSO Standard mentioned in item (2.1) and item (2.4) and shall be declared on the label of the product.

8.1 Source of gelatin used and origin.

8.2 Additives if used.

REFERNCES:

Codex Standard 192 for food additives